



# Deliciously YOURS

RECIPES BY MARY LEE TAYLOR





## Dear Friend:

Nice as it is to have so many convenient, time-saving foods— isn't the real thrill of cooking still in making something that's really yours? And when you can turn those quick-and-easy's into tempting new dishes, with just a little time and work, that's the nicest kind of cooking.

That's the kind of recipes you'll find in this new book. They're short and easy. They call for handy, ready-prepared ingredients . . . canned and frozen foods . . . packaged mixes. They give you the fun of creative cooking, with perfect results . . . deliciously yours.

And the convenient food that helps you most of all is Pet Evaporated Milk.

Double-rich Pet Milk does so many things no other form of milk can do . . . takes the place of cream, even whipping cream . . . adds richness, adds flavor . . . combines perfectly with other convenient foods. Then, too, it's the handiest form of whole milk, because it stays sweet and good, in its sealed cans, so it's always ready when you need it.

You'll have fun with these recipes, I know—and I know your family will like the results. In fact, I'm sure that this modern way to good cooking will be the favorite way at your house!

Mary Lee Taylor



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The recipes in this book have been tested with well-known national brands of products and using standard level measuring cups and spoons.

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**VERY LITTLE WORK  
... AND SO VERY,  
VERY GOOD!**

**Busy Day Meat Loaf★**  
**Small Baked Potatoes**  
**Creamed Peas**  
**Supreme★**  
**Grapefruit Sections**  
**on Lettuce with**  
**French Dressing**  
**Lemon Crunch**  
**Pudding★**  
**Hot Coffee with**  
**Pet Evaporated Milk**  
★*Recipes are in this*  
book.

## BUSY DAY MEAT LOAF

*Juicy, tender, firm enough to slice just right!*

1. Turn on oven and set at 350 (moderate).
2. Mix well in a 2-quart bowl. . . . . {
  - 1 lb. ground beef
  - $\frac{3}{4}$  cup PET *Evaporated* MILK
  - $\frac{1}{3}$  cup uncooked rolled oats
  - $\frac{1}{4}$  cup finely cut onion
  - 1 teasp. salt
  - $\frac{1}{8}$  teasp. pepper
3. Put mixture into a shallow, ungreased baking pan. With wet hands, shape into a loaf in center of pan.
4. Spread on top of loaf. . . . . {  $\frac{1}{4}$  cup catsup
5. Bake on center rack of oven 1 hour, or until brown.
6. Serve hot or cold. Makes 4 servings.

*Tip:* Your meat loaf will be juicier and more flavorful if you use ground chuck rather than ground round steak.





*Real old-time shortcakes — made the quick modern way!*

## STRAWBERRY SHORTCAKES

*(See photograph below)*

### NOW ANY TIME IS "SHORTCAKE TIME!"

Delicious shortcakes are so easy with this recipe and ready-to-serve fruit or berries (frozen or canned). Try your family's favorite.



**BLUEBERRY**



**PEACH**



**RASPBERRY**

1. Turn on oven and set at 400 (hot).
2. Have ready a well-greased cooky pan.
3. Mix with a fork or pastry blender in a 1-quart bowl until mixture is fine. . . . .
  - $\left\{ \begin{array}{l} 1\frac{1}{4} \text{ cups biscuit mix} \\ 1\frac{1}{4} \text{ cup sugar} \end{array} \right.$
4. Add, all at once, and stir just until dry ingredients are wet. . . . .
  - $\left\{ \begin{array}{l} 1\frac{1}{2} \text{ cup PET Evaporated MILK} \end{array} \right.$

(Batter should look lumpy. Lumps will disappear during baking.)

5. With 2 tablespoons, drop dough 3 inches apart on greased cooky pan to make 4 shortcakes. Do not spread.
6. Bake near center of oven about 10 minutes, or until tops are golden brown. Cool or serve warm.
7. With a sharp knife, split shortcakes crosswise and put together with. . . . .
  - $\left\{ \begin{array}{l} \text{two 10-oz. pkgs. frozen} \\ \text{strawberries, thawed} \end{array} \right.$
8. Serve with Whipped Lemon Topping (see recipe opposite). Makes 4 shortcakes.

*Note: You'll have perfect success with this recipe in any altitude up to 3,000 feet. If you live in a higher altitude, write for a specially adjusted recipe, stating altitude at which you live and name of recipe.*





## EASY CHOCOLATE FROSTING

*Pet Milk takes the place of cream!*

1. Put into a heavy 1-quart saucepan..... { 6-oz. pkg. semi-sweet chocolate pieces  
1/2 cup PET Evaporated MILK
2. Melt chocolate over very low heat, stirring all the time. Take off heat.
3. Add and stir until smooth... { 2 cups sifted powdered sugar
4. Spread on cooled cake. Makes enough to frost a 13 x 9 x 2-inch cake, or two 8-inch layers. If frosting becomes too thick to spread easily, add a few drops of Pet Milk.

## IT'S EASY TO WHIP

Have the milk ice cold

Have the bowl ice cold

Have the beaters ice cold

## WHIPPED LEMON TOPPING

*Looks rich, tastes rich — yet so inexpensive!*

1. Chill in ice tray until almost frozen around the edges..... { 1/3 cup PET Evaporated MILK
2. Put ice-cold milk into a cold 1-qt. bowl with..... { 4 tablesp. granulated sugar
3. Whip with cold rotary beater by hand, or with electric beater at high speed, until fluffy.
4. Add and whip until stiff.... { 2 tablesp. lemon juice (see note)  
1/2 tablesp. grated lemon rind
5. Serve as topping on Strawberry Shortcakes (see recipe opposite), Dessert Date Roll (see recipe below), plain cake, fruit, gelatin or other desserts. Makes 1 cup.

*Note: 1 Tablesp. frozen Lemonade Concentrate, thawed, can replace the lemon juice and grated lemon rind.*

## DESSERT DATE ROLL

*No cooking, no baking — the secret is double-rich Pet Milk!*

1. Mix well in a 3-quart bowl... { 4 cups midget marshmallows (see note)  
1/2 cup cut-up nuts  
2/3 cup cut-up dates  
2 cups fine graham cracker crumbs  
1/2 cup PET Evaporated MILK
2. With hands, shape mixture into roll about 2 1/2 inches across.
3. Roll in..... { 1/3 cup fine graham cracker crumbs
4. Wrap tightly in waxed paper. Chill until ready to serve. Makes about 8 servings, allowing two 1/2-in. slices for each serving.  
Top with Whipped Lemon Topping if desired (see recipe above).  
*Tip: Flavor is best when roll is made a day or two before serving.*  
*Note: 32 large marshmallows, finely cut, can replace midget marshmallows.*





## FISH STICKS AND RICE BAKE

*This meal-without-meat gets a royal welcome!*

1. Turn on oven and set at 350 (moderate).
2. Cut into ½-inch squares. . . . . { 4 slices process American cheese,  
3 x 4 x ⅛-inch thick
3. In a well-greased 6 x 10-  
inch baking dish mix the  
cheese squares with. . . . . { 5-oz. pkg. pre-cooked rice  
(1¼ cups)  
1⅔ cups PET Evaporated  
MILK (1 large can)  
1¼ cups water  
1½ teasp. onion salt
4. Bake near center of oven 20 minutes.
5. Arrange over top of rice  
mixture. . . . . { 10-oz. pkg. frozen fish sticks
6. Bake another 20 minutes, or until rice is tender and fish sticks  
are golden brown. Serve hot with catsup or chili sauce, if desired.  
Makes 4 servings. ▼

### MAIN DISHERS

*Quick  
and  
Easy!*



## CREAMED PIMIENTO CHICKEN IN TOAST CUPS

*Tasty chicken favorite served a glamorous new way!*

1. Turn on oven and set at 400 (hot).
2. Cut crusts from. . . . . { 8 slices white bread
3. Press each slice into a 2½ or 3-inch muffin cup.
4. Bake near center of oven 8 minutes, or until golden brown.
5. Meanwhile, cook until  
tender in 10-in. skillet. . . . . { 2 Tablesp. finely cut onion  
in 1 Tablesp. hot shortening
6. Add and stir well. . . . . { 1 can cream of mushroom soup
7. Stir in and heat until  
steaming hot, but do  
not boil. . . . . { 6-oz. can boned chicken, cut up  
2 Tablesp. finely cut pimiento  
¼ teasp. salt  
½ cup PET Evaporated MILK
8. Serve hot in the toast cups. Makes 4 servings of 2 toast cups each.

## CREAMED TUNA IN TOAST CUPS

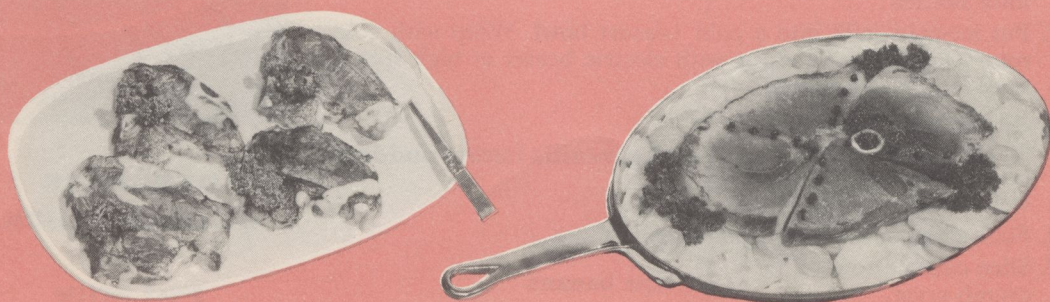
Use a 7-oz. can Tuna, drained and flaked, for the chicken in the recipe above for Creamed Pimiento Chicken in Toast Cups.



## ONION BRAISED PORK CHOPS

*This "something different" is guaranteed to please!*

1. Sprinkle both sides of . . . . . { 4 lean pork chops,  $\frac{1}{2}$  to  $\frac{3}{4}$ -inch thick  
with 1 tablesp. ground sage  
 $\frac{1}{4}$  tablesp. salt  
 $\frac{1}{8}$  tablesp. pepper
2. Heat in a 10-inch skillet. . . { 1 Tablesp. shortening
3. Brown chops slowly on both sides in hot shortening.
4. Pour off drippings and add to chops in skillet. . . . . { 1 can beef consomme  
1 cup sliced onions
5. Cover and cook over low heat 20 to 30 minutes, or until chops are tender. Put chops on warm platter.
6. In a small bowl, mix until smooth. . . . . { 2 Tablesp. flour  
 $\frac{1}{2}$  cup PET Evaporated MILK
7. Stir into mixture in skillet. Heat and stir until steaming hot, but  $\blacktriangledown$  do not boil. Serve with chops. Makes 4 servings.



## TOP-STOVE HAM SCALLOP

*Meat, gravy, vegetables — all in one wonderful dish!*

1. Heat in a heavy 10-inch skillet until butter melts. . . . { 1 Tablesp. butter or margarine  
1 Tablesp. brown sugar
2. Add and brown on both sides. . . . . { 1-lb. slice ready-to-eat ham,  
 $\frac{1}{2}$ -inch thick
3. Take ham from skillet; cut into 4 servings. Let stand until needed. Drain drippings from skillet.
4. Mix in the same skillet. . . . . { 1 can cream of mushroom soup  
 $\frac{1}{3}$  cup water  
 $\frac{2}{3}$  cup PET Evaporated MILK  
 $\frac{1}{4}$  cup finely cut onion  
 $\frac{1}{2}$  tablesp. salt  
 $\frac{1}{8}$  tablesp. pepper
5. Stir in. . . . . { 3 cups thinly sliced, peeled raw potatoes  
1 cup sliced raw carrots
6. Cover and cook slowly, stirring now and then, until vegetables are tender, or about 35 min. Place ham on top of vegetables. Cover and heat until ham is hot, about 10 min. Makes 4 servings.

**MEN SAY "M-M-M-M  
... LET'S HAVE THIS  
MEAL AGAIN!"**

**Onion Braised  
Pork Chops★**

**Cut Green Beans**

**Fluffy Mashed  
Potatoes★**

**Pineapple Ring Salad**

**Strawberry  
Shortcakes★**

**Hot Coffee with**

**Pet Evaporated Milk**

★Recipes are in this book.

**DELICIOUS DINNER...  
AND JUST ONE DISH  
TO COOK!**

**Top-Stove Ham  
Scallop★**

**Fruit Salad on  
Lettuce**

**Dessert Date Roll★  
with Whipped**

**Lemon Topping★**

**Hot Coffee with  
Pet Evaporated Milk**

★Recipes are in this book.

Make it attractive—  
make it convenient—  
Use your prettiest skillet to prepare the Ham Scallop, and serve hot from the skillet, right at the table.

Before putting the ham on top of the vegetables, stud with cloves as shown in the picture.



*Absolutely the world's best Banana Cream Pie!*

## BANANA CREAM PIE

*(See photograph opposite)*

1. Press in bottom and on sides of 9-inch pie pan a mixture of.....
  - 1 cup fine graham cracker crumbs
  - 1/4 cup melted butter or margarine
2. Chill until needed.
3. Chill in ice tray until almost frozen around the edges.....
  - 1/3 cup PET Evaporated MILK
4. While milk chills, soften in a 1 1/2-quart bowl.....
  - 1 1/2 tablesp. unflavored gelatin in 1/4 cup cold water
5. Add to softened gelatin and stir until dissolved.....
  - 1/2 cup boiling water
6. Stir into the dissolved gelatin and let stand until needed.....
  - 1 cup PET Evaporated MILK
7. Put ice-cold milk into a cold 1-quart bowl. Whip with cold rotary beater by hand, or with electric beater at high speed, until stiff. Keep chilled.
8. Add to gelatin mixture and beat with rotary beater 1 minute, or until well mixed.....
  - 1 pkg. vanilla instant pudding
9. Fold whipped milk into pudding.
10. Slice over bottom of crumb crust.....
  - 1 ripe banana
11. Pour pudding mixture over banana slices. Chill until firm and ready to serve. At serving time, garnish with a ring of banana slices, if desired.



## DESSERTS DOUBLE-QUICK with Pet Milk and Instant Pudding

### *How to Make Creamier Instant Pudding with Pet Evaporated Milk*

Mix 1 cup Pet Milk with 2/3 cup water in a 1-quart bowl. Sprinkle instant pudding over the top. Beat slowly with a rotary beater, or with an electric beater at low speed, for one minute or until well mixed.

Made this way, your favorite instant puddings will have a creamy texture and rich flavor, and will supply the same nourishment as a full pint of bottled milk.

## CHERRYTIME PUDDING

*Chock-full of goodies, pretty as a picture!*

1. Have ready.....
  - 1/4 cup finely cut maraschino cherries, well drained
  - 1/4 cup finely cut nuts
2. Put into a 1-quart bowl.....
  - 1 cup cold PET Evaporated MILK
  - 2/3 cup cold water
  - 1/4 tablesp. almond flavoring (can omit)
3. Sprinkle over top.....
  - 1 pkg. vanilla instant pudding
4. Beat with rotary beater by hand, or with electric beater at low speed 1 minute, or until well mixed.
5. Fold in cut cherries and nuts. Pour into 4 dessert dishes at once. Let stand 5 minutes, or until set. If pudding is to be served later, keep chilled.

### Easy Ways to "Dress Up" Puddings

#### POLKA DOT PUDDING

Mix vanilla pudding. Fold in 1/4 cup semi-sweet chocolate pieces.

#### CRUMB-TOP PUDDING

Sprinkle graham cracker or ginger snap crumbs over top of pudding (any flavor).

#### SNOW-PEAK PUDDING

Crown chocolate pudding with spoonfuls of Whipped Lemon Topping (see index).

## CREAMY CHOCOLATE SAUCE

*No cooking . . . just mix, stir, and m-m-m-m, serve!*

1. Mix in a 1-quart bowl.....
  - 1 pkg. chocolate instant pudding
  - 2/3 cup corn syrup
2. Stir in, a little at a time.....
  - 1 cup PET Evaporated MILK
  - 1 tablesp. vanilla
3. Let stand at room temperature until thickened, about 15 minutes. Serve on ice cream, plain cake, puddings, etc. Makes 2 cups.

*Tip:* If sauce is to be served later, keep chilled.

## SNOWBALLS WITH CHOCOLATE SAUCE

*(See photograph opposite)*

Roll scoops of vanilla ice cream in coconut. Re-freeze. Serve with Creamy Chocolate Sauce (see recipe above).







*Best cheese sauce since cheese was discovered!*

## EASY CHEESE SAUCE

*(See photograph opposite)*

1. Cut into  $\frac{1}{2}$ -inch squares . . . { 4 slices process American cheese,  
3 x 4 x  $\frac{1}{8}$ -inch thick
2. Put cheese into a heavy 1-quart saucepan with . . . {  $\frac{1}{4}$  cup PET *Evaporated* MILK
3. Stir over low heat until cheese is completely melted.
4. Stir in, a little at a time . . . {  $\frac{1}{2}$  cup PET *Evaporated* MILK
5. Heat until steaming hot, but do not boil. Remove from heat and serve hot on baked potatoes, split frankfurters and sandwiches like bacon and tomato or sliced chicken. Makes 1 cup.

### SIMPLE LUNCHEON— WITH A PARTY AIR!

Shrimp Chowder★

Crisp Crackers

Springtime

Lime Salad★

Orange Pancakes  
and Sauce★

Hot Coffee with

Pet *Evaporated* Milk

★Recipes are in this  
book.

### ALL-TIME FAVORITE— AND IT'S YOURS SO EASILY!

Fried Chicken

Whole Kernel Corn

Hot Biscuits with  
Chicken Gravy★

Mixed Green Salad

with Jiffy Chili  
Dressing★

Banana Cream Pie★

Hot Coffee with

Pet *Evaporated* Milk

★Recipes are in this  
book.

## SPRINGTIME LIME SALAD

*Pretty and refreshing as a morning in spring!*

1. Dissolve . . . { 1 pkg. lime gelatin  
in  $\frac{3}{4}$  cup boiling water
2. Cool slightly, then stir in . . . { 1 cup PET *Evaporated* MILK
3. Chill until as thick as unbeaten egg whites.  
9-oz. can crushed pineapple,  
(do not drain)  
1 Tablesp. lemon juice  
1 cup creamed cottage cheese
4. Fold in . . . {  $\frac{1}{2}$  cup broken nuts  
(can omit)  
 $\frac{1}{2}$  cup finely cut celery  
 $\frac{1}{2}$  cup mayonnaise or salad  
dressing
5. Pour into an 8-inch square pan, or a mold holding about 5 cups. Chill until firm. Cut into squares, or slice and serve on lettuce. Serves 4 for 2 meals.

## JIFFY CHILI DRESSING

*Creamy-smooth without cream — thanks to double-rich Pet Milk!*

1. With a spoon, stir well in a small bowl . . . {  $\frac{2}{3}$  cup salad dressing  
(see note)  
 $\frac{1}{4}$  cup PET *Evaporated* MILK  
 $\frac{1}{4}$  cup chili sauce
2. Keep chilled. Serve on lettuce, shredded cabbage or other salad greens. Makes about 1 cup.

*Note: Use the kind that comes in a jar, not a bottle.*



## MUSHROOM GRAVY

1. Pour out all drippings from skillet or pan used to cook meat.
2. Put into skillet and stir until smooth. . . . . { **1 can cream of mushroom soup**
3. Stir in, a little at a time. . . {  **$\frac{2}{3}$  cup PET Evaporated MILK**
4. Stir and heat slowly until gravy is smooth and steaming hot, but do not boil. Makes about 2 cups.

**For Chicken Gravy:** Use cream of chicken soup in place of mushroom.

**For Ham Gravy:** Use cream of celery soup in place of mushroom.



## FLUFFY MASHED POTATOES

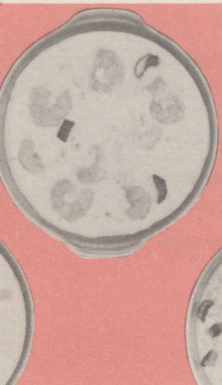
1. Cook in tightly covered saucepan about 20 minutes, or until tender. . . . .
  - { **4 medium potatoes, peeled and quartered (1½ lbs.)**
  - { **in 1 cup boiling water**
2. Drain potatoes and save water. Mash potatoes well.
3. Heat until steaming hot, and add to potatoes. . . . .
  - { **½ cup PET Evaporated MILK**
  - { **3 Tablesp. potato water**
  - { **1 teasp. salt**
  - { **few grains pepper**
4. Beat until light and fluffy. Add more potato water if you like softer mashed potatoes. Makes 4 servings.

## CREAMED PEAS SUPREME

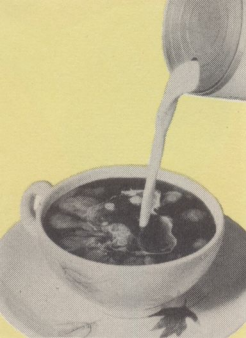
1. Mix well in a 2-quart  
saucepan..... { 1 can cream of chicken soup  
                              { ¼ cup PET Evaporated MILK
2. Add..... { 10-oz. pkg. frozen peas  
                              { (do not thaw)
3. Stirring now and then, cook, uncovered, over medium heat 20 minutes, or until peas are tender. Makes 4 servings.

## SHRIMP CHOWDER

1. Mix in a 1-quart saucepan. . . . .  $\left\{ \begin{array}{l} \text{1 can cream of celery soup} \\ \text{1 cup PET Evaporated MILK} \\ \text{\frac{2}{3} cup water} \end{array} \right.$
2. Drain and break into pieces. . . . .  $\left\{ \begin{array}{l} \text{5-oz. can shrimp, deveined} \end{array} \right.$
3. Add shrimp to soup mixture. Heat until steaming hot, but do not boil. Makes 4 servings.







## AT COFFEE TIME

Morning, noon, or night—Pet Evaporated Milk is right at home in modern cream pitchers! Double-rich Pet Milk adds the creamy color that makes coffee look so appetizing . . . blends with the coffee to bring out more of the fine coffee flavor . . . makes it rich-tasting, delicious. And Pet Milk has fewer calories than cream, costs about half as much!

## ORANGE PANCAKES AND SAUCE

*"Family-style" version of a famous French dessert!*

1. Mix in a 1½-quart bowl . . . . . { 1 egg  
1 cup PET Evaporated MILK  
¼ cup frozen orange juice concentrate, thawed
2. Add all at once . . . . . { 1 cup plain pancake mix
3. Stir well, but do not overmix, as overmixing toughens pancakes. Small lumps in batter disappear during baking.
4. Using a scant ¼ cup for each pancake, pour onto a hot, lightly greased griddle or frying pan. Bake until bubbles appear on top and the edges are cooked. Turn and bake until other side is brown.
5. Meanwhile, stir and heat until steaming hot, but do not boil . . . . . { ¼ cup frozen orange juice concentrate, thawed  
¼ cup butter or margarine  
¼ cup PET Evaporated MILK  
½ cup sugar
6. Serve warm sauce with pancakes. Makes about a dozen 4-inch pancakes and 1 cup sauce, or enough for 4 servings.

*Note: You'll have perfect success with this recipe in any altitude up to 5,000 feet. If you live in a higher altitude, write for a specially adjusted recipe, stating altitude at which you live and name of recipe.*

**Morning**

**NOON**

or

**NIGHT**

### TV SUPPER...WITH A GLAMOROUS TOUCH!

Creamed Pimiento  
Chicken in  
Toast Cups★  
Relish Tray  
(carrot sticks-  
celery-radishes)

Waffles a la Mode★  
Hot Coffee with  
Pet Evaporated Milk  
★Recipes are in this  
book.

## WAFFLES A LA MODE

*Breakfast favorite becomes a dessert delight!*

1. Turn on oven and set at 450 (extremely hot).
2. Mix in a small bowl . . . . . { ½ cup brown sugar  
¼ cup PET Evaporated MILK  
½ cup canned, flaked coconut
3. Put on ungreased cooky pan . . . . . { 6 frozen waffles (1 pkg.)
4. Spread coconut mixture on top of waffles. Bake near center of oven 5 minutes, or until coconut mixture is bubbly hot.
5. Top waffles with . . . . . { 6 scoops vanilla ice cream
6. Serve at once. Makes 6 servings.



**Golden-brown, extra rich, made the Pet Milk way!**

## FRENCH TOAST

(See photograph above)

1. Mix in a shallow dish or pie pan. . . . . 

{

1 well-beaten egg

$\frac{3}{4}$  cup PET *Evaporated* MILK

$\frac{1}{4}$  teasp. salt
2. Dip into mixture, one at a time, to moisten both sides. . . . . 

{

8 bread slices

(2 days old)
3. Melt enough butter to cover the bottom of a large skillet. Brown bread slices on both sides. Add more butter as needed for each batch.
4. Serve with syrup, or sprinkle with a mixture of  $\frac{3}{4}$  teasp. cinnamon and  $\frac{1}{4}$  cup sugar. **Makes 4 servings.**

*Richer, fluffier, made with Pet Milk!*

## CREAMY SCRAMBLED EGGS

(See photograph below)

1. Put into a bowl.....

{

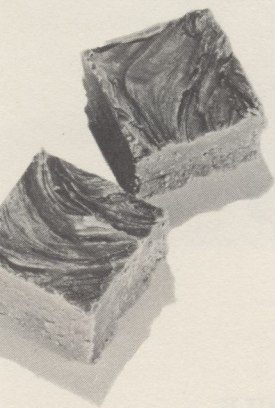
6 eggs  
½ cup PET *Evaporated MILK*  
few grains pepper  
½ teasp. salt
2. Beat with a fork just until well mixed.
3. Meanwhile, melt in a 10-inch skillet.....

{

2 Tablesp. butter or margarine
4. Pour in egg mixture. For tender, fluffy eggs, cook over very low heat. Stir gently until eggs are cooked the way you like them.
5. Serve hot. Makes 4 servings.







*Like the good old-fashioned kind, but extra easy!*  
**BUTTERSCOTCH NUT FUDGE**

(See photograph opposite)

1. Mix in a heavy 2-quart saucepan.....
 

$1\frac{1}{4}$ cups brown sugar 1 cup sugar $\frac{1}{4}$ cup butter or margarine 5-oz. jar marshmallow creme $\frac{3}{4}$ cup PET Evaporated MILK	}
---	---
2. Cook and stir to a full, all-over boil. Boil and stir over medium heat 5 minutes. Take off heat.
3. Stir in..... {  $\frac{1}{2}$  cup broken nuts
4. Stir until candy is thick and creamy and starts to lose its shine. Pour into buttered 8-inch square pan. Cool thoroughly. Cut into squares. Makes about  $1\frac{3}{4}$  lbs.

**THEY'LL CALL THIS  
 A SCRUMPTIOUS  
 MEAL!**

Breaded Cutlets  
 (see note)  
 Mushroom Gravy★  
 Fluffy Boiled Rice  
 Green Asparagus  
 Shredded Cabbage  
 Salad  
 Gold Nugget Pie★  
 Hot Coffee with  
 Pet Evaporated Milk

★Recipes are in this book.

Note: Cutlets will have a crisp, golden coating that stays on, and will be juicy-tender, if you dip them in Pet Evaporated Milk, then in fine dry bread crumbs, before frying.

*A real super-duper peach pie . . . with no baking!*

**GOLD NUGGET PIE**

(See photograph below)

1. Press in bottom and on sides of 9-inch pie pan a mixture of.....
 

1 cup fine graham cracker crumbs $\frac{1}{4}$ cup melted butter or margarine	}
--	---
2. Chill until needed.
3. Chill in ice tray until almost frozen around the edges.....
 

$\frac{2}{3}$ cup PET Evaporated MILK	}
---------------------------------------	---
4. Drain and save syrup from.....
 

1-lb. 13-oz. can cling peach slices	}
-------------------------------------	---
5. Cut each slice into about four pieces. Measure 1 cup of the syrup and heat to boiling in a 2-quart saucepan.
6. Add to hot syrup and stir until dissolved..... { 1 pkg. lemon gelatin
7. Chill until mixture is as thick as unbeaten egg whites.
8. Put ice-cold milk into a cold 1-quart bowl with..... {  $\frac{1}{4}$  teasp. almond flavoring
9. Whip milk with a cold rotary beater by hand, or with electric beater at high speed, until stiff. Fold cut-up peaches and whipped milk into chilled gelatin mixture. Put into crumb crust. Chill until firm, about 3 hours.





*Watch the youngsters go for these yummy treats!*  
**BANANA COCONUT COOKIES**

*(See photograph below)*

1. Turn on oven and set at 375 (high moderate).
2. Mix in a 2-quart bowl. . . . . {  $1\frac{1}{2}$  cups biscuit mix  
 $\frac{3}{4}$  cup sugar
3. Add and stir until well mixed. . . . . {  $\frac{1}{4}$  cup PET Evaporated MILK  
 $\frac{1}{2}$  cup mashed ripe banana  
 $\frac{1}{4}$  cup melted shortening or salad oil
4. Then stir in. . . . . { 1 cup canned, flaked coconut
5. With 2 teaspoons, drop mixture about 2 inches apart onto a greased and floured cooky pan. Bake near center of oven 10 minutes, or until light brown. Take from pan at once and cool on a wire cake rack or folded towel. Makes about 3 dozen.

*Note: You'll have perfect success with this recipe in any altitude up to 3,000 feet. If you live in a higher altitude, write for a specially adjusted recipe, stating altitude at which you live and name of recipe.*



*Folks like these bar cookies better than candy!*  
**CHOCOLATE GRAHAM SQUARES**

*(See photograph above)*

1. Turn on oven and set at 350 (moderate).
2. Mix well in a 2-quart bowl. . . . . {  $1\frac{1}{4}$  cups fine graham cracker crumbs  
 $\frac{1}{2}$  cup PET Evaporated MILK  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{3}$  cup semi-sweet chocolate pieces  
 $\frac{1}{2}$  cup broken nuts  
1 teasp. vanilla
3. Spread in a well-greased 8-inch square baking pan.
4. Bake near center of oven 30 minutes, or until cake pulls from sides of pan. Take from oven and cool. Store covered in pan. These squares will stay moist for several days. Cut into  $1\frac{1}{2}$ -inch squares as needed. Makes 2 dozen.



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